

Clifton Hoeger

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PROFESSIONAL SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Line Cook — Bailey - Lebsack (2019 - 2020)

- Catered private events for up to 62 guests with 95%+ client satisfaction.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 39% through optimized dish pricing.
- Maintained food cost under 21% with vendor negotiations and waste controls.

Sous Chef — Spinka, Stehr and Lueilwitz (2025 - Present)

- Catered private events for up to 81 guests with 95%+ client satisfaction.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Line Cook — Schamberger LLC (2014 - 2018)

- Designed seasonal menu increasing revenue by 13% through optimized dish pricing.
- Managed kitchen of 8 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 90 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

French • Pastry

Kitchen Skills

Plating • Butchery • Sauce-making • Cost Control

Operations

Event Planning • Inventory Management • Catering • Supplier Negotiation

Soft Skills

Quality Control • Training • Time Management • Team Leadership

EDUCATION

Diploma in Culinary Arts, Rath Inc Institute (2024)

CERTIFICATIONS

- Certified Sommelier (optional)